

Florida Firm Recalls Polish Sausage For Possible Underprocessing

Recall Release
FSIS-RC-35-2005

Congressional and Public Affairs
(202) 720-9113
Steven Cohen

CLASS I RECALL
HEALTH RISK: HIGH

WASHINGTON, Aug. 29, 2005 - Lykes Meat Group, a Plant City, Fla., firm, is voluntarily recalling approximately 35,830 pounds of Polish Sausage that may have been under processed, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following products are subject to recall:

14 oz. packages of "JOHN MORRELL, Polish Sausage, made with Chicken, Pork, Beef."

The recalled products bear a package code of "162509A" or "162509B." A sell by date of "SEP 08 2005" appears on the outside of the package. The establishment number "EST. 8" also appears on the outside of the package.

The sausage was produced and packaged on June 11 and was distributed to retail stores in Connecticut, Indiana, Kentucky, Maine, Michigan, New York and Ohio.

The problem was discovered by the company. FSIS has received no reports of illnesses associated with consumption of these products.

Consumers with questions about the recall should call the company toll free at (800) 414-0600. Media with questions about the recall should contact company representative David Bartlett at (703) 234-4428.

Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854). The hotline is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

"Ask Karen" is the FSIS virtual representative available 24 hours a day to answer your questions at http://www.fsis.usda.gov/Food_Safety_Education/Ask_Karen/.

Product label photos:



#

| USDA Recall Classifications | |
|-----------------------------|---|
| Class I | This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death. |
| Class II | This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product. |
| Class III | This is a situation where the use of the product will not cause adverse health consequences. |